

F1 forming an aqueous cereal slurry containing from 10% to 30% by weight of the treated cereal, the cereal being wet or dry milled; and
mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

F2 6. (Amended) The process of claim 1, wherein the step of inactivating comprises heat treating the cereal sufficiently to lack β -glucanase activity.

F3 22. (Amended) A process for the production of a cereal wort or beer having a high content of soluble β -glucan of more than 0.2 wt % from a cereal or mixture of cereals, the process comprising the steps of:
inactivating β -glucanase in the cereal or mixture of cereals to produce treated cereal;
utilizing enzymes during the process having β -glucanase activity sufficient only to eliminate from the treated cereal or mixture of cereals not more than 50% of soluble β -glucan which is contained before the process is effected in the cereal or mixture of cereals.
